



HAPPY HOUR

SUN-FRI 5-7PM - THUR 10PM-12AM

BUBBLY & WHITE \$5

- brut champagne* *comte de bucques- n/v*
wissembourg, france
- pinot grigio* *cielo - 2013*
lombardy, italy
- chardonnay* *firetiere tradition - 2014*
loire valley, france

ROSE & RED \$5

- sparkling rosé* *de perriere 'cuve clos' - n/v*
burgundy, france
- monastrell/syrah* *vinedoe el seque - 2012*
alicante, spain
- tempranillo* *vina herminia- 2013*
rioja, spain

COCKTAILS

- she's a rainbow* *white wine,*
strawberry-lychee **\$4**

- happy hour cocktail* *bartender's choice*
changes daily **\$6**

DRAFTS \$3

- india pale ale* *lagunitas ipa*
lagunitas,california
- pilsner* *victory prima pils*
downingtown, pennsylvania
- summer ale* *brooklyn summer ale*
brooklyn, new york
- american pale ale* *sierra nevada pale ale*
chico, california
- saison* *yards saison*
philadelphia, pennsylvania
- brown ale* *dogfish head indian brown ale*
milton, delaware

BOTTLES & CANS \$3

- wheat ale* *avery white rascal*
boulder, colorado
- india pale ale* *victory vital ipa*
downingtown, pennsylvania
- lager* *yuengling*
pottsville, pennsylvania
- pale ale* *victory headwaters*
downingtown, pennsylvania

BAR BITE

- oysters* *umami mignonette or cocktail sauce* **18/33**
- crispy gnocchi "tots"* *black truffle dip* **6**
- bar nuts* *curry spiced almonds, peanuts, puffed wild rice* **5**
- crispy pickled cauliflower* *smoked gribiche* **6**
- "cheetos"* *aged cheddar cheese powder* **5**
- house made chicken nuggets* *hot sauce, bayley hazen bleu cheese* **9**
- ELA burger* *cabot cheddar, shiitake, black sesame bun, herbed potato chips* **14**
- tacos* *chef's choice, fresh pressed corn tortillas (2 per order)* **11**
- artisanal cheese* *robiola bosina - italy*
tasting of 3 for \$22 *sheep & cows milk* **8ea**
- served with cornbread, spiced almonds, peach mostarda* *bucheron - france - goats milk*
- bayley hazen blue - vermont raw cows milk*

Happy Hour \$3 Rotating Bottles & All Drafts,
Sun-Fri 5pm-7pm \$5 Wines & Sparkling
Thurs 10pm-12am \$4 & \$6 Bartender's Cocktails

Monday-Wednesday 3 courses for \$30
1/2 off bottles of wine on Monday

B.Y.O.C. Sunday Brunch Bring your own champagne every
Sunday Brunch 10:30-2:30
with purchase of a mixer